

The Duke Of Wellington Christmas Party Menu

17th of November - 24th of December 2025
£38 per head for 3 courses
Special Promotion Monday to Friday 12-3pm
£30 per head for 3 courses

Starters

Chicken & Tarragon Terrine, Spiced Pineapple Chutney, Croutes,
Dressed Leaves
*CGF, *DF, *Su

Cauliflower Soup, Curry Oil, Toasted Dukkha, Warm Bread
VE, *N*, *G*, *CGF

Oak Smoked Salmon Rillettes, Pickled Mooli, Croutes, Parsley Oil
*CGF, *G*, *F*, *M*, *MU*, *Su

Wilted Spinach & Mushroom Tart, Torched Cheese Sauce, Crispy
Onions
G, *V*, *D

Mains

Roast Turkey, Pigs In blankets, Roast Potatoes, Roasted
Brussels with chestnuts, Seasonal Vegetables, Gravy
*GF, *DF, *N, *Su

Pan Fried Seabass Fillet, Saffron Orzo, Green Beans,
Spinach, Lemon Oil
G, *F*, *Su*, *D

Braised Pork Belly, Chive Mash, Chorizo Jam, Roasted Cider
Carrots, Jus
*GF, *Su*, *D

Baked Goats Cheese, Beetroot, Chickpea, Sweetcorn &
Sweet Potato Cake, Red Pepper Coulis, Tenderstem
V, *D*, *Su*, *GF

Desserts

Christmas Pudding, Brandy Sauce, Vanilla Ice cream
G, *D *CVE*, *CGF

Pineapple Carpaccio, Vegan Coconut Ice Cream, Passion
Fruit Gel, Lime
*VE

Pistacho Basque Cheesecake, Redcurrant Compote
G, *D*, *N

Triple Chocolate Brownie, Vanilla Ice Cream, White
Chocolate Sauce
G, *D*, *E

Allergy advice: All our food is prepared fresh in a kitchen where nuts, gluten & other allergens may be present. If you have a food allergy, please let us know before ordering and we will do our best to accommodate them. Please ask your server for our allergen guide lines. Our fish dishes may contain bones. *CGF: Please let staff know if you require the GF option. Prices are in £ Sterling and are subject to change without prior notification. VAT is include